DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	PROVISIONS	16	5	Yes	
	LEGGS AND LOAF OF DELI HAM IN THE DAIRY WALK-IN COOLER THAT WERE LEFT UCT TEMPERATURES OF 51° - 52°F WITH MULTIPLE MEASUREMENTS.	Γ OVER F	FROM THE LAS	ST CRUISE HAD	INTERNAL
Ship's	response: Shortly after completion of storing this room was down to 38 Degrees a	nd is che	ecked every fe	ew hours.	
2	PROVISIONS	19	0	No	
SEVE	RAL CASES OF LIQUOR WERE FOUND STORED DIRECTLY ON THE DECK IN THE ALC	COHOL D	RY STORE RO	OOM.	
Ship's	response: Corrected during inspection. Staff member given warning.				
3	MAIN GALLEY - BEVERAGE PANTRY	26	0	Yes	
	OLD BEVERAGE RESIDUE WAS NOTED ON THE NOZZLE OF THE PORTABLE PLAST THE CLEAN ITEMS.	TIC BEVE	RAGE DISPEN	ISER THAT WAS	S STORED
Ship's	response: Cleaned immediately. Staff member responsible given warning.				
4	MAIN GALLEY - DISHWASHING	22	0	No	
CYCLI	PLATE FOR THE GLASSWASHER HAD RACKS PER HOUR NOTED RATHER THAN ELES. TEMPERATURES WERE NOTED ON THE DATA PLATE IN FAHRENHEIT WHILE MA SIUS. THE THERMOMETERS FOR MANUAL MEASUREMENTS SCALED IN FAHRENHE	CHINE-M			
	response: The data plate was on the partition bulkhead three feet away from M/c. I made with correct info and will be mounted on m/c as soon as ready.	Howeve	r the info was	incorrect. New	plates in progress of
5	FOOD SERVICE GENERAL	34	0	No	
DISCH	I-IN COOLER EVAPORATORS IN PROVISIONS - SOFT DRINK STORES AND SECOND LARGING TO WASTE COLLECTION PANS RATHER THAN TO VESSEL'S WASTE WATE NOTED ON SEVERAL ICE MACHINES IN CREW MESS AND MAIN GALLEY.				
Ship'	s response: On going maintenance and compliance program.				
6	FOOD SERVICE GENERAL	33	1	No	
	S, BULKHEADS AND DECKHEADS THROUGHOUT FOOD STORAGE AND PREPARATI E INCLUDED GAPS, OPEN SEAM, CRACKS, MISSING GROUT, AND ATTACHED CABLI			CULT TO CLEAN	N FEATURES.
Ship's	response: On going maintenance program.				
7	FOOD SERVICE GENERAL	20	2	No	
	OOD CONTACT SURFACES OF OLDER EQUIPMENT SUCH AS OVENS AND REACH-IN USE THEY HAD OPEN GAPS, SEAMS, AND EXPOSED COILS AND CABLING.	N COOLE	RS WERE DIFF	FICULT TO CLEA	∤N
Ship's	response: On going program of equipment renewal.				
8	FOOD SERVICE GENERAL	21	1	No	
	ON-FOOD CONTACT SURFACES OF FOOD EQUIPMENT SUCH AS PREP COUNTERS DIFFICULT TO CLEAN.	HAD OPE	EN SEAMS ANI	O HOLES WHICI	H MADE
Ship's	response: On going program of renewal and compliance.				
9	FOOD SERVICE GENERAL	*	0	No	
	REW IS TO BE COMMENDED FOR DOING SUCH AN EXCELLENT JOB WITH POTWASI GALLEY AND CREW GALLEY.	HING AN	D DISHWASHII	NG PARTICULAI	RLY IN THE
Ship's	response: Comments passed to staff involved.				
10	POTABLE WATER	06	0	No	
	AR POINT HALOGEN ANALYZER/RECORDER CHARTS HAD A PRINTED RANGE OF C EQUAL TO 0-5 PPM. NUMEROUS CHARTS FROM 2 WEEKS AND PREVIOUS DID NOT				
Ship's	response: Only the new charts with the range printed will be used. All old charts di	sposed (of.		
11	POTABLE WATER	06	0	No	
	OF THE ANALYZER / RECORDER CHARTS FOR THE BUNKER / RO / EVAPORATOR I R WAS, IF CALIBRATION CHECKS WERE DONE OR THE DATES USED.	DID NOT	INDICATE WH	AT THE SOURC	E OF

22

No

Ship's response: These procedures are now in place.

12 DECK PANTRIES & BARS / BAR PANTRIES

THIN SPONGE TYPE WIPING CLOTHS WERE NOTED IN NUMEROUS SANITIZE BUCKETS.

IF THESE WIPING CLOTHS ARE DISCARDED DAILY THEY ARE ACCEPTABLE.

Ship's response: These wiping cloths are disposed of on a daily basis. All staff have been refreshed with this instruction and Supervisors checking.

13 BARS - GENERAL 29 0 Yes

THE HANDWASHING STATIONS FOR THE BARS WERE LOCATED IN THE BAR PANTRIES WHICH UNDER NORMAL OPERATIONS REQUIRED BAR TENDERS TO PASS THROUGH A NORMALLY CLOSED DOOR.

Ship's response: These doors being kept open when bars in operation.

Page 1 of 2DRAFT COPY

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PACIFIC PRINCESS 9/8/02 DETAILS OF INSPECTION VIOLATIONS

NO. LOCATION 14 STARLIGHT BAR 26 0 Yes

ONE OF THE BLENDERS HAD NOT BEEN COMPLETELY DISASSEMBLED FOR CLEANING AND FOOD RESIDUE WAS NOTED ON THE GASKET.

Ship's response: Bartender given warning and reinstructed re the procedure for stripping and cleaning.

15 STARLIGHT BAR PANTRY 12 4 Yes

A BARTENDER WAS NOTED PREPARING BAR FRUIT WITH HIS HANDS IN DIRECT CONTACT WITH THE FOOD.

Ship's response: This JBS has worn gloves every day of his contract to cut fruit, has received training and fully understands the reason for wearing gloves for this procedure. He claims to have "panicked". Given Written reprimand.

16 PASSENGER CABINS 26 0 Yes

THE ICE BUCKETS IN THE PASSENGER CABINS DID NOT APPEAR TO BE CLEANED ON A REGULAR BASIS.

THERE WAS SOME QUESTION AS TO THE FREQUENCY THAT THE ICE BUCKETS WERE WASHED, RINSED, AND SANITIZED. THE MANAGEMENT OPINION WAS THAT THIS WAS DONE ON A DAILY BASIS, WHILE THE CABIN STEWARD THOUGHT IT WAS DONE ONCE A MONTH.

IT WAS DIFFICULT TO DETERMINE WHETHER THE CABIN STEWARDS OR THE PANTRY STAFF WERE RESPONSIBLE FOR COLLECTING THE ICE BUCKETS FOR CLEANING.

Ship's response: Cabin ice buckets are completely sanitized every 7 days. This routine is in place and is performed by the pantry boys. Again this particular SRS "panicked" when asked a question. Given a written warning.

No

17 CORRECTIVE ACTION STATEMENT * 0

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN MAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: PACIFIC PRINCESS - CAS - 09/08/2002.